

Mutual Trading, Inc.
Japanese Wine Spec Sheet

Vineyard:	CHOYA Umeshu Co.Ltd
Founded:	1914
Vineyard Notes:	Umeshu has undergone significant changes over the years, particularly in terms of base spirit in which the ume are soaked to produce the final beverage. Originally, the fruit was soaked in koshu (a type of aged sake). This was later replaced with honkaku shochu, then again with multiple-distilled shochu. These drastic shifts were driven by the desire to make the most of ume's natural properties. The Umeshu experts at CHOYA, we are committed to meeting the ever-changing needs of our increasingly diverse customer base to create ever better products. We will continue to work with a large number of ume growers in Japan, making full use of the quality fruit they cultivate with care and expertise, in order to realise innovation and excellence in our Umeshu.

Product Name:	Choya Golden Ume Fruit 50ml
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Item Number	10361
Case Contents	12 bottles
Size	750ml
Ingredient	Nanko-Ume
Ingredient Source	Wakayame Prefecture
Harvest Period	June
Designation	Umeshu
Alcohol Content	15.50%
Vintage	N/A
Bottling Date	N/A
Release Date	Dec-20
Case Production	Japan
Winery Location	Mie Prefecture
Head Vintner	Iida factory manager



SWEET	SEMI-SWEET	DRY	SEMI-DRY	EXTRA-DRY
	○			

LIGHT BODY	SEMI-LIGHT	MEDIUM BODY	SEMI-RICH	RICH BODY
				○

SHORT FINISH	SEMI-SHORT	MEDIUM FINISH	SEMI-LONG	LONG FINISH
			○	

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	○

Food Pairings
Cheese, Nuts & Desserts. Grilled dishes.

Tasting Notes
Compared to our popular Choya Umeshu (made with a wine base) this Single-Year blend has a richness, depth & elegance of a flavour. The colour is more golden-amber even, and the umeshu is appropriate as a aperitif before a meal or a desert after a meal. Our various umeshu can always be enjoyed over ice, or mixed with sparkling water or lemonade.